



Little Venice Christmas Menu 2009



*Christmas Joys
Evergreen boughs that fill our homes
With fragrant Christmas scents,
Hearts filled with the loving glow
That Christmas represents;
Christmas cookies, turkeys stuffed,
Festive holly berry,
Little faces bright with joy,
Loved ones being merry;
Parties, songs, beribboned gifts,
Silver bells that tinkle,
Christmas trees and ornaments,
Colorful lights that twinkle;
Relatives waiting with open arms
To smile and hug and kiss us;
These are some of the special joys
That come along with Christmas.*

Little Venice Restaurant

Bermudiana Road, Hamilton City, Bermuda. Tel: (441)295-3503 Fax: (441)295-8977

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Lunch: 12 noon-2 pm (Monday-Friday), Dinner: 6:30 pm-10 pm (Monday-Sunday)



Menu One

Hickory-smoked Sashimi Salmon with Black Peppercorn, Melon Concasse,
Whole Wheat Croutons and whipped Sour Cream



Homemade Ravioli stuffed with Guinea Fowl Confit and Asparagus
served with a Pumpkin Consommé

Or

Bacon-wrapped grilled Scallops with warm Garbanzo Sauce,
Tomato Confit and roasted Shiitake Mushrooms



Spiny Lobster fra diavolo guazzetto style, Basil Risotto

Or

Capon Galantine with oven-roasted Chestnuts, fried Polenta,
Truffle Porcini Sauce

Or

Mixed grilled Seafood, young Salad Greens

Or

Black Olive crusted New Zealand Rack of Lamb, roasted Potatoes and
Peppers, fried Artichokes, Barolo / Thyme Sauce



Warm Apple Strudel with Cinnamon Ice Cream and Calvados Sauce

Or

Chocolate Pudding, Red Wine Poached Pears, Vanilla Syrup

Or

Pineapple Parfait with Pineapple Rum Butter Scotch



Petits Fours / Biscotti
Coffee and tea

\$95++

20% service charge will be added to your bill



Menu Two

Combination:

Roasted Octopus with Potatoes/ Pesto,
Smoked Yellow fin Tuna Carpaccio, Fennel and Orange Salad



Tagliolini Lobster fra diavolo style



Seared Bermuda Rockfish with Clams,
Artichokes and Cherry Tomatoes guazzetto style, Garlic Croutons

Or

Oven-roasted Pork Tenderloin filled with Asparagus, Truffle Risotto
and creamy Brandy Sauce

Or

Barolo Wine braised Beef with turned Carrots,
Cheese and Sage infused double-whipped Mashed Potatoes



Three-way Chocolate surprise:
White, Dark, Milk

Or

Condensed Milk Strawberry Terrine, Fruit Coulis, Almond Wafer

Or

Warm Christmas Pudding, warm Brandy Vanilla Sauce



Petits Fours / Biscotti
Coffee and tea

\$88.75 ++

20% service charge will be added to your bill



Menu Three

Razor-thin smoked Beef Carpaccio, marinated Mushrooms,
Parmesan Shavings, Frisée Salad, Pink Peppercorn Dressing

Or

Fresh Mozzarella Caprese with grilled, marinated Sardines



Radicchio with Mango and Blue Cheese Salad

Or

Asparagus Soup with Ricotta Mousse, Truffle Oil



Oven-roasted Chestnut stuffed Vermont Turkey Breast, Cassava Pie,
Cranberry Sauce, Mashed potatoes and Port Wine Sauce

Or

Sliced Peppercorn-crusted Yellow fin Tuna
with Zucchini, Carrots and Bean Sprout Salad, Lemon / Caper Sauce

Or

Grilled CAB Petit Tender Beef with Mushroom and Green Peppercorn Sauce,
fried Cheese Polenta



Christmas Pudding with warm Brandy Sauce

Or

Mixed Berries Tart with Vanilla Sauce, Pistachio Ice Cream

Or

Three-way Sorbet: Lemon, Orange, Pineapple



Petits Fours / Biscotti
Coffee and tea

\$83.75 ++

20% service charge will be added to your bill